



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X10100

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name The Standard Plate and Par		Telephone Number 812 590 1055		Date of Inspection (mm/dd/yr) 1/7/2020		PERMIT # 19-369			
Establishment Address (number and street, city, state, zip code) 207 E. Main St. New Albany, IN 47150		582 424 7915							
Owner 812 Pizza Co. LLC DBA The Standard		Purpose: Routine		Follow-up NO		Release Date TODAY			
Owner's Address		2. Follow-up		Summary of Violations:					
Person in Charge Jason Hill		3. Complaint		C 3 NC 4 R 0					
Responsible Person's E-mail		4. Pre-Operational		Menu Type (See back of page)					
Certified Food Manager Jason Hill (11/6/24)		5. Temporary		1 2 3 X 4 5					
		6. HACCP							
		7. Other (list)							
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"									
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"									
Section#	C/NC	R	Narrative	To Be Corrected By					
156	C		Observed employee drinks left in prep area	Discarded					
191	C		Observed cooked ground beef without date marking	Discarded					
192	C		Observed outdated soup (12/20) and pork (12/20)	Discarded					
177	NC		Observed soda syrup cases on counter floor	Corrected					
291	NC		Observed no test strips available	1 week					
431	NC		Observed cigarette butts on ground around outdoor lounge	Corrected					
239	NC		Observed speed rack and sheet pans left outside overnight	Corrected					
Received by (name and title printed): JASON PINEY								Inspected by (name and title printed): A.J. Ingram (EHS)	
Received by (signature): 								Inspected by (signature): 	
cc:		cc:		cc:					

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes

4	431		cigarette butts at lounge
4	239		speed rack and pens left
2	191	C	ground huf desk
1	136	C	employee link
3	192	C	Soup 12/28 park 12/20
4	177		Soda boxes ground
5	291		test

1. The first part of the paper discusses the importance of the study.

2. The second part of the paper discusses the methodology used in the study.

3. The third part of the paper discusses the results of the study.

4. The fourth part of the paper discusses the conclusions of the study.

5. The fifth part of the paper discusses the implications of the study.

6. The sixth part of the paper discusses the limitations of the study.

7. The seventh part of the paper discusses the future research.

8. The eighth part of the paper discusses the significance of the study.

9. The ninth part of the paper discusses the contribution of the study.

10. The tenth part of the paper discusses the overall findings of the study.

11. The eleventh part of the paper discusses the practical applications of the study.

12. The twelfth part of the paper discusses the theoretical implications of the study.

13. The thirteenth part of the paper discusses the policy implications of the study.

14. The fourteenth part of the paper discusses the overall impact of the study.